



S. Nicholls delin: et sculp:



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N. THE
Vintner's MYSTERY

DISPLAY'D:

OR, THE

WHOLE ART

OF THE

WINE TRADE

L A I D O P E N.

In which are the necessary Directions for rightly managing all Sorts of Wines, so as to render them Bright and Good; or to restore them when they prove defective in any Way whatsoever.

A Treatise absolutely necessary for private Families; for by this alone, any Gentleman, or other Person, may Manage, Preserve, or Cure their Wines themselves.

In this is contain'd all the Methods now in Use among Vintners or Wine-Coopers, both at Home and Abroad; and many of them such, as were never made publick before. To which is added, a never-failing Method to restore all Sorts of other Liquors when Pall'd, Dead, or Souer, so as to make them Palatable, Bright, and Good.

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THE
VINTNER'S
MYSTERY

Display'd, &c.



S there is no Necessity
to make any other In-
troduction, to lay open
the Design of the fol-
lowing Trèatise, than
what is discover'd in
the preceding Page, I shall immediate-
ly enter upon discussing the Points be-
fore

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fore me, in as evident, and concise a Manner, as the Nature of so useful and beneficial a Subject will admit of.

I shall divide the Whole into Four Parts; which will fully comprehend whatever, relating to Wines, regards either Knowledge or Practice.

First, I shall consider the *Natural Purification* of Wines, whereby, of themselves, they pass from a State of Crudity and Turbulency, to that of Maturity, by Degrees growing fine, bright, and drinkable.

Secondly, I shall examine into the unseasonable Workings, Frettings, and Sickneses, to which Wines are expos'd, from either internal or external Accidents.

Thirdly, I shall search into their State of Decay, as it relates to a degenerating from Goodness and Pleasantness, to Pallness, or Soureness: And,

Fourthly,

Fourthly, Which is more material than all the rest, I shall set down several Methods and Medicines to be us'd for the remedying every Ill State that Wines may be brought into.

As to the *First* of these Heads, *viz.* The *Natural Clarification* of new Wines, two Things occur, not unworthy Consideration; the *Manner* how, and the *Cause* by which the same is effected.

As for the *Manner*; give me leave to observe, That Wine, while yet in the *Must*, is usually put into open Vessels, the Abundance and Force of the Spirits, or the more subtle and active Parts therein contained, being then so great, as not to endure Imprisonment in close Vessels, at a Time it appears troubled, thick, and feculent; all Parts of it being violently moved and agitated, so that the whole Mass of Liquor seems to boil like Water over a Fire. This Tumult being in some Degree composed, and the wilder Spirit sufficiently evaporated, they then pour the

Must into close Vessels, there to be
fin'd farther by Continuance of the
Fermentation, reserving the *Froth* or
Flower of it, and putting the same
into small Casks hooped with Iron,
lest otherwise the Force of it might
break them. This Flower thus sepa-
rated, is what they name *Stum*, either
by Transposition of the Letters in-
to the Word *Must*, or from the Word
Stum, which in *High-Dutch* signifies
Mute, because this Liquor is hinder'd
from that which would speak its
Goodness and Wholesomeness. This
done, they leave the rest of the
Wine to finish its Fermentation ;
during which it is probable, that
the spirituous Parts impel and dif-
fuse the grosser up and down, in a
confused and tumultuous Manner,
until all being disposed into their
proper Regions, the Liquor becomes
more pure in Substance, more tran-
sparent to the Eye, more piquant
and grateful to the Palate, more a-
greeable to the Stomach, more nutri-
tive to the Body.

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The Impurities thus separated from the Liquor, are, upon chymical Examinations, found to consist of *Salt, Sulphur*, (each of which is impregnate with some *Spirits*,) and much *Earth*; which being now dissociated from the purer *Spirits*, either mutually cohere, coagulate, and affix themselves to the Sides of the Vessel, in Form of a stony Crust, which is called *Tartar* and *Argol*, or sink to the Bottom in a muddy Substance, like the Grounds of Ale or Beer, which is called the *Lees* of Wine. And this, in short, I conceive to be the Process of Nature in the *Clarification* of all Wines, by an orderly Fermentation.

As for the principal *Agent*, or *efficient Cause* of this Operation, I persuade my self, it will easily be admitted to be no other but the *Spirit* of the Wine it self; which, according to its Nature, restlessly moving every Way in this Body of Liquor thereby dissolves that common Tie of Mixture, whereby all the

heterogeneous Parts thereof were combined and blended together ; and having gotten it self free, at length abandons them to the Tendency of their own Gravity and natural Proprieties ; which they soon obeying, each Kind consorts with their like, and betaking themselves to their several Places or Regions, leave the Liquor to the Possession and Government of its noblest Principle, the Spirit. For, this Spirit, as it is the Life of the Wine, so doubtless it is also the Cause of its Purity and Vigour, in which the Perfection of that Life seems to consist.

From the natural Fermentation of Wines, we pass to the *accidental* ; from their State of *Soundness*, to that of their *Sickness* : Which is our *Second* general Head.

We have the Testimony of daily Experience, that many Times even good and generous Wines are invaded by unnatural and sickly Commotions, or (to speak more in the
Dia-

Dialect of *Wine-Coopers*) *Workings* ; during which they are turbulent, thick, unfavoury, and unwholesome ; and after which they undergo sundry *Alterations* for the worse.

The *Causes* of these may be either *internal* or *external*.

Among the *internal*, I should assign the chief Place to the excessive Quantity of *Tartar*, or of *Lees* ; which containeth much of *Salt* and *Sulphur*, (as hath already been hinted,) and continually sends forth into the Liquor abundance of quick and active Particles, that, like *Stum*, or other adventitious Ferment, put it into a fresh Tumult or Confusion ; which if not in Time allayed, the Wine either grows *Rank* or *Pricking*, or else turns *Soure* ; by reason that the *Sulphur*, being over-much exalted over the rest of the Ingredients, predominates over the pure Spirits, and infects the whole Mass of Liquor with Sharpness, or *Acidity* ; or else it comes to pass, that the Spirits being spent and flown away, in the

the Commotion, and the *Salt* dissolved and set afloat, obtains the Mastery over the other similar Parts, and introduceth *Rankness* or *Ropiness*. Ay, even though these Commotions, chance to be suppressed before the Wine is thereby much depraved, yet do they always leave such evil Impressions, as more or less alienate the Wine from the Goodness of its former State, in Colour, Consistence, and Taste. For hereby all Wines acquire a deeper Tincture, or a thicker Body or Consistence; *Sacks* and white *Wines* changing from a clear White to a cloudy Yellow; and *Claret* losing its bright Red for a dusky *Orange* Colour, and sometimes for a Tawny. In like Manner they degenerate also in Taste, and affect the Palate with Foulness, and a very unpleasant Roughness.

Among the *external* Causes, are commonly reckoned the too-frequent or violent *Motion* of Wines, after their Settlement in their Vessels, immoderate *Heat*, *Thunder*, or the Report of *Cannons*, and the *Mixture* of
any

any *exotick* Body, which will not agree and incorporate with them, especially the *Flesh* of *Vipers*, which I have frequently observed to induce a very great *Acidity* upon even the sweetest and fullest-bodied *Malaga* and *Canary* Wines. Yet, under favour, I should think all these foreign Accidents to be rather Effects, than *Causes* of the Evil that follows upon them; because these Events seem to arise immediately and principally from the Commotion and Diffusion of the *Sulphurous* or *Saline* Impurities formerly separated from the Liquor, and kept in due Subjection by the genuine and benign Spirits. But this is no Place, nor is it my Inclination, to insist upon Nicety of Terms, which might indeed start Matter of subtle Speculation, but could afford little or nothing of Profit to our present Enquiry. Which brings me in the next Place, to the

Third previous Consideration, *viz.* the *Palling* or *Flatting* of Wines, and their Declination toward *Vinegar*, before they have attained to the State
of

of Maturity and Perfection. Of this the grand Cause seems to be their *Jejuness* and *Poverty* of Spirits, either native or adventitious.

Native, when the *Grapes* themselves are of a poor and hungry Kind, or gathered unripe, or nipp'd by early Frosts, or half starved in their Growth by a dry and unkindly Season.

Adventitious, when the Liquor, rich, perhaps, and generous enough at first, comes afterwards to be impoverished by Loss of Spirits, either by *Oppression*, or by *Exhaustion*.

The Spirits of Wine may be *oppressed*, when the Quantity of Impurities or Dregs, with which they are combined, is so great, and their Crudity, Viscosity, and Tenacity so contumacious, that they can neither overcome them, nor deliver themselves from their Adhesion; but are forced to yield to the Obstinacy of the Matter on which they should operate, and so to remain unactive and clogg'd; as may be exemplified

fied in the coarſe Wines of *Moravia*; which, by reaſon of their great Roughneſs, ſeldom attain to a due Exaltation of their Spirits, but ſtill remain turbulent, thick, and in the State of Crudity, and therefore eaſily pall; in which Reſpect they are condemned by ſome *Physicians*, as adminiſtring Matter for the *Stone* and *Gout*, they yielding more of Tartar than any other Wines.

The Spirits of Wine may be *exhausted* or conſumed either ſuddenly, or by Degrees: *Suddenly*, by *Lightning*; which doth ſpoil Wine, (as I conceive,) not by *congealing* or fixing of its Spirits; for then ſuch Wines might be capable of Reſtoration, by ſuch Means as are apt to reinforce and volatilize the Spirits again, contrary to what hath been found by Experience; but more probably by putting the Spirits to flight, ſo as to leave the Liquor dead, pall'd, and never to be revived by any new Supply.

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The Spirits of Wine may be exhausted by *Degrees*, two Ways; by *unnatural Fermentation*, of whose evil Effects something hath already been said; or by *Heat* from without; of which we have an Instance in the making of *Vinegar*. Which commonly is done by setting the Vessels of Wine against the hot Sun; which beating upon the Body of Liquor, and rarefying the finer Parts of it, gives Wings to the fugitive Spirits to fly away, together with the purer and more volatile *Sulphur*, leaving the Remainder to the Dominion of the *Salt*, which soon debaseth and infecteth it with *Soureness*. This being the common Manner of turning Wine into *Vinegar*, and practised (for ought I could ever learn to the contrary) in all Ages, and all Countries, I make a Doubt, whether Spirit of Wine may be drawn out of *Vinegar*, notwithstanding it hath been delivered as practicable by the Learned.

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The *Times of the Year* when Wines are observed to be most prone to ferment and fret, and then to grow *Qually*, (as they call it,) that is, turbulent and foul, are *Midsummer* and *Allhallontide*, when *Vintners* rack them from their gross Lees, especially *Renish*, which commonly grows sick in *June*, if not rack'd; and they choose to do it in the Wane of the Moon, and fair Weather, the Wind being northerly.

Having thus succinctly recounted the most remarkable Distempers of Wines, and their respective Causes, it is time for me to proceed to their usual Remedies; which is the *Fourth* and last Part I propos'd to consider.

To begin therefore with some of the *Artifices* used to Wines when yet in the *Must*, it is observable, that although to the raising of Fermentation in them, at that Time, there be not so much need of any additional Ferment, as there is in the Wort of *Ale*, *Beer*, *Hydromel*, *Metheglin*, and
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other

other Sorts of Drink, familiar to us in *England*, because the Juice of the Grape is replenished with generous Spirits, sufficient of themselves to begin that Work; yet it is usual, in some Countries, to put Quick *Lime* either upon the Grapes, when they are pressing, or in the Must, to the end, that by the Force and Quickness of its saline and fiery Particles, the Liquor may be both accelerated, and assisted in working. For the same Reason perhaps it is, that the *Spaniards* mix with their Wines, while they are yet flowing from the Press, a certain Thing they call *Giesso*, which I take to be a kind of *Gypsum*, or White Lime Plaister, whereby the Wines are made durable, of a paler Colour, and more pleasant Taste. Others put into the Cask Shavings of *Fir*, *Oak*, or *Beech*, for the same purpose; and others Vinegar; either of which will answer the same End.

Again; though the first Fermentation succeeds generally well, so that the whole Body of Liquor is thereby delivered from the gross Lee, yet
some-

sometimes it happens, either through Scarcity of Spirit at first, or through immoderate Cold, that some Part of those Impurities remain confused and floating. Now, in this Case, *Wine-Coopers* put into the Wine certain Things to hasten and help its *Clarification*, such as, being of gross and viscous Parts, may adhere to the floating *Lee*, and sinking, carry it with them to the Bottom; of which Sort are *Isinglass* and the *Whites of Eggs*; or such as meeting with the grosser and earthly Particles of the *Lee*, both dissociate and sink them by their Gravity; of which Kind are the Powders of *Alabaster*, *calcin'd Flints*, *white Marble*, *Rock-Alum*.

¶ The Clarification of *Ippocras* (hereafter Explain'd) is usually expedited by putting it into new *Milk*; which after a short Space of Time separates and sinks itself, carrying with it the Powders of the Spices and grosser Parts of the Wine, after the Manner of Things that clarify Liquors by way of *Adhesion*.

The *Grecians* at this Day, have a peculiar Way of spurring Nature, and causing her to mend her Pace, in fining and ripening their strongest and most generous Wines: And it is by adding to them, when they begin to work, a proportionate Quantity of *Sulphur* and *Alum*; not (as I think) to prevent their fuming up to the Head, and inebriating: For, notwithstanding this Mixture, they cause Drunkenness as soon, if not sooner than other Wines; nor are Men intoxicated by the Vapours of Wine flying up immediately from the Stomach into the Brain; but only to excite and promote their *Fermentation*, and hasten their *Clarification* ensuing thereupon; the *Sulphur* perhaps helping to attenuate and divide those gross and viscid Parts, wherewith *Greek* Wines abound; and the *Alum* conducing to the speedier Precipitation of them afterward. And it is reported, by those that have been among them, and have seen it done, that the Merchants put into every Pipe
of

of their *Greek Wine*, a Gill, or thereabouts, of the Chymical Oil of Sulphur, in order to the longer Preservation of it clear and sound; which, though I easily believe, because the acid Spirit of *Sulphur* is known to resist Putrefaction in Liquors, yet I should decline the Use of Wines so preserved, unless in Time of *Pestilential Infection*.

But of all Ways of hastening the Clarification and Ripening of all Sorts of new Wine, none seems to me to be either more easy, or more innocent, than that borrowed from one of the Ancients, by the *Lord Chancellor Bacon*, which is, by putting the Wine into Vessels well stopped, and letting it down into the Sea.

But how shall we reconcile this Experiment to that common Practice of both the Ancients and Moderns, of keeping Wine in the Must a whole Year together, only by sinking the Cask for thirty or forty Days in a Well or deep River? That the Use hereof is very *ancient*,

is manifest from that Discourse from *Plutarch*, about the Efficacy of Cold upon Must, whereof he gives this Reason ; that Cold, not suffering the Must to ferment, by suppressing the activity of the Spirits therein contain'd, preserveth the Sweetness thereof a long time. Which is not improbable ; because Experience teacheth, that such who make their Vintage in a rainy Season, cannot get their Must to ferment well in a Vault, unless they cause great Fires to be made near the Casks ; the Rain mixed with the Must, together with the ambient Cold, impeding the Motion of Fermentation, which ariseth chiefly from Heat.

That the same is frequent at *this Day* also, may be collected from what *Mr. Boyle* hath been pleased to observe in his incomparable *History of Cold*, on the relation of a *Frenchman* : viz. That the Way to keep Wine long in the Must (in which State the Sweetness makes many to desire it) is to Tun it up immediately from the Press, and before it begins
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to work, to let down the Vessels, closely and firmly stopped, into a Well or deep River, there to remain for six or eight Weeks. During which Time, the Liquor will be so confirmed in its State of Crudity, as to retain the same, together with its Sweetness, for many Months after, without any sensible Fermentation.

But (as I said) how can these two so different Effects, the *Clarification of new Wine*, and the *Conservation of Wine in the Must*, be derived from one and the same Cause, the Cold of the Water? Without much Difficulty, as I conjecture: For, it seems not unreasonable, that the same Cold which hinders Must from fermenting, should yet accelerate and promote the Clarification of Wine after Fermentation: In the *first*, by giving check to the Spirit before it begins to move and act upon the crude Body of Liquor, so that it cannot in a long Time after recover Strength enough to work; in the *latter*, by keeping in the pure and genuine Spirit, otherwise apt to exhale, and rendring

rendering the flying Lee more prone to subside, and so making the Wine much sooner, clear, fine, and drinkable. Thus much concerning the *Helps of New Wine.*

For the *Preternatural* or sickly Commotions incident to Wines after their first Clarification, and tending to their Impoverishment or Decay, the *general* and principal *Remedy* is *Racking*, that is, drawing them from their Lees into fresh Vessels. Which yet being sometimes insufficient to preserve them, *Vintners* find it necessary to pour into them a large Quantity of new *Milk*, as well to blunt the Sharpness of the sulphurous Parts now set afloat and exalted, as to precipitate them and other Impurities to the Bottom, by Adhesion. But taught by Experience, that by this Means the genuine Spirits of the Wine also are much flatted and impaired, (for the *Lee*, tho' it makes the Liquor turbid, doth yet keep the Wine in Heart, and conduce to its Duration,) therefore, lest such Wines should pall and die upon their Hands, as
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of Necessity they must, they draw them forth for Sale as fast as they can vend them.

For the same Disease they have divers other Remedies, particularly accommodated to the Nature of the Wine that needs them : For Instance,

For *Spanish Wines* disturbed by a *flying Lee*, they have this Receipt : Make a *Parel*, that is the Term they use, of the *Whites of Eggs*, *Bay-Salt*, *Milk*, and *Conduit Water* ; beat them well together in a convenient Vessel ; then pour them into a Pipe of Wine, (having first drawn out a Gallon or two, to make room) and blow off the Froth very clean. Hereby the Tumult will in two or three Days be recomposed, the Liquor refined, and the Wine drink pleasantly, but will not continue to do so long ; and therefore its best to rack it from the milky Bottom after a Week's Settlement, lest otherwise it should drink foul and change Colour. And thus,

IF

If your *Sacks* or *Canary Wines* chance to boil over, draw off four or five Gallons; then putting into the Wine two Gallons of *Milk*, from which the Cream hath been skim'd, beat them till they be thoroughly mix'd; adding a pennyworth of *Roch-Allum*, dried in a Fire-shovel beaten to Powder, and as much of *White Starch*: After this, take the Whites of eight or ten *Eggs*, a handful of *Bay-Salt*, and having beaten them together in a Tray, put them also into the Wine, filling up the Pipe again, and letting the Wine stand two or three Days; in which Time the Wine will recover to be fine and bright to the Eye, and quick to the Taste. But be sure ye draw it off that Bottom soon, and spend it as fast as you can.

For *Claret* in like manner distempered with a *flying Lee*, they have this Method;

Take two Pound of the Powder of *Pebble-Stones* bak'd in an Oven, the Whites of ten or twelve *Eggs*, a
Hand-

Handful of Bay-Salt ; and having beaten them well together in two Gallons of the Wine, then mix them with that in the Cask ; and after two or three Days draw off the Wine from that Bottom.

The same Parel serves also for *White Wines* upon the Fret, by the Turbulency and Rising of their Lee.

To cure *Rhenish* of its Fretting, to which it is most prone a little after *Midsummer*, they seldom use any other Art, but giving it Vent, and covering the open Bung with a Tile or Slate ; from which they are careful to wipe off the Filth purged from the Wine by Exhalation : And after the Commotion is by this Means composed, and much of the fretting Matter cast forth, they take Care to let it remain quiet for a Fort-night or thereabouts, and then rack it into a fresh Cask, newly fumed with a sulphurate Match, called in Latin, *Tela Sulphurata* ; in High-Dutch, *Einschlag*.

As

As for the various *Accidents* that frequently ensue and vitiate Wines after those forementioned Reboilings, please to remember, I refer them all to such as alter and deprave Wines, either in *Colour* or *Consistence*, or *Taste* or *Smell*. Now for each of these *Maladies* our *Vintners* are provided of a Cure. In particular,

To restore *Spanish* and *German* Wines, grown Yellow or Brownish, they add to them sometimes *Milk* alone, sometimes *Milk* and *Isinglass* well dissolv'd therein, sometimes *Milk* and *White Starch*; by which they force the exalted *Sulphur* to separate from the *Liquor*, and sink to the Bottom; so reducing the Wine to its former Clearness and Whiteness. The same Effect they produce with a Composition of *Fleur-de-Lis* Roots, and *Saltpetre*, of each four or five Ounces, the Whites of eight or ten *Eggs*, and a competent Quantity of common *Salt*, mix'd and beaten in the Wine.

To

To amend *Claret* decayed in Colour, first rack it upon a fresh Lee either of *Alicant* or *Red Bourdeaux* Wine; then take three Pound of *Turnsol*, steep it all Night in two or three Gallons of the same Wine; and having strained the Infusion through a Bag, pour the Tincture into the Hoghead, (sometimes they suffer it first to fine itself in a Rundlet) and then cover the Bung-hole with a Tile, and so let it stand for two or three Days; in which Time the Wine usually becomes well-coloured and bright.

Some use only the Tincture of *Turnsol*.

Others take half a Bushel of full-ripe *Elder-berries*, pick them from their Stalks, bruise them, and put the strain'd Juice into a Hoghead of discoloured *Claret*, and so make it drink brisk, and appear bright.

Others, if the *Claret* be otherwise sound, and the Lee good, over-draw
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three or four Gallons, then replenish the Vessel with as much good *Red Wine*, and rowl him upon his Bed, leaving him reversed all Night: Next Morning turn him again, so as the Bung-hole may be uppermost, which stopp'd, they leave the Wine so fine. But in all these Cases, they observe to set such newly-recovered Wines abroach the very next Day after they are fined, and to draw them for Sale speedily.

To correct Wines faulty in Consistence, that is, such as are *lumpish, foul, ropy*, they generally make use of the Powders of burn'd *Allom, Lime, Chalk, Plaister, Spanish White-calced Marble, Bay-Salt*, and other the like Bodies, which cause a Precipitation of the gross and viscid Parts of the Wine then afloat. For Example;

For the fining of *Spanish Wines* that are foul and lumpish, having rack'd them into a new-scented Cask, they make a Parel of burn'd *Allom, BaySalt*, and *Conduit Water*: Then they add thereto a Quart of
Bean-

Bean-Flower, or Powder of *Rice*, (and if the Wine be also brown and dusky, *Milk*, otherwise not;) and beating all these well together with the Wine, blow off the Froth, and cover the Bung with a clean Tile. Lastly, They again rack the Wine after a few Days, and put it into a Cask well scented.

Here, perhaps, some, not well understanding what is meant by this scenting of Casks, will pardon me, if I make a short Stand to explain it.

They take of *Brimstone* four Ounces, of burn'd *Allom* one Ounce, of *Aquavita* two Ounces; these they put together in an earthen Pan, or Pipkin, and hold them over a Chafing-dish of glowing Coals, till the *Brimstone* is melted, and runs; then they dip therein a little Piece of new *Canvas*, and instantly sprinkle thereon the Powders of *Nutmegs*, *Cloves*, *Coriander*, and *Annise* Seeds. This *Canvas* they fire, and let it burn out in the Bung-Hole, so as the Fume may

be received into the Vessel: And this is the best Scent for all Wines. Nor is it a modern Invention, both *Camerarius* and *Levinus Lemnius* taking Notice of the like Use among the *Antients*, of fuming their Casks with *Sulphur*.

To prevent the Foulness and Ropiness of Wines, the old *Romans* used to mix *Sea-Water* with the *Must*.

To cure the *Ropiness* of *Claret*, the *Vintners*, as well *French* as *English*, have many *Remedies*; among which, two or three are most memorable, and most usual.

One is this; *First*, They give the Wine a *Parel*, then draw it from the *Lee*, after the Clarification by that *Parel*: This done, they infuse two *Pound* of *Turnsol* in good *Sack* all Night, and the next Day putting the strain'd Infusion into a Hoghead of Wine with a Spring Funnel, leave it to fine, and after draw it for excellent Wine.

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The *Other*, is, They make a Lee of the Ashes of *Vine-Branches*, or of *Oaken Leaves*, and pour it into the Wine hot, and after stirring, leave it to settle. The Quantity, a Quart of Lee, to a Pipe of Wine.

A *Third* is only *Spirit of Wine*, which put into muddy Claret, serves to the refining it effectually and speedily; the Proportion being a Pint of Spirit to a Hogshead. But this is not to be used in sharp and eager Wines.

When *White Wines* grow Foul and Tauny, they only rack them on a fresh Lee, and give them Time to fine.

For the mending Wines offending in *Taste*, *Vintners* have few other Correctives, but what conduce to *Clarification*; Nor do they, indeed, need much Variety in the Case, seeing all Unfavourness of Wines whatever seems to proceed from their Impurities set afloat, and the Dominion

of either their sulphurous or saline Parts over the finer and sweeter; which Causes are removed chiefly by *Precipitation*: For, all *Clarification* of Liquors may be referred to one of these three Causes; (1.) *Separation* of the grosser Parts of the Liquor from the finer: (2.) The equal *Distribution* of the *Spirits* of the Liquor, which always rendereth Bodies clear and untroubled: (3.) The refining of the *Spirit* itself. And the two latter are the Consequences of the first, which is effected chiefly by *Precipitation* of the Instruments, whereof are *weight* and *Viscosity* of the Body admix'd, the one causing it to cleave to the gross Parts of the Liquor flying up and down in it, and the other sinking them to the Bottom. But this being more than Vintners commonly understand, they rest not in *Clarification* alone, having found out certain *Specificks*, as it were, to palliate the several Vices of Wines of all Sorts, which make them disgustful. Of these likewise I shall recite those of greatest Use and Esteem among them.

To

To correct *Rankness*, *Eagerness*, and *Pricking* of *Sacks*, and other sweet Wines, they take twenty or thirty of the whitest *Lime-Stones*, and slack them in a Gallon of the Wine; then they add more Wine, and stir them together in a Half-Tub with a *Parrelling-Staff*: Next they pour this Mixture into the *Hogshead*; and having again used the *Parrelling Instrument*, leave the Wine to settle, and then rack it. This Wine, I should guess to be no ill Drink for gross Bodies and rheumatick Brains, but hurtful to Good Fellows of hot and dry Constitutions, and meagre Habits.

Against the *Pricking* of *French Wines* they prescribe this easy and cheap Composition: Take of the Powder of *Flanders-Tile* one Pound, of *Roche-Allorn* half a Pound; mix them and beat them well with a convenient Quantity of the Wine; then put them into the *Hogshead*, as the former.

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When their *Rhenish* Wines prick, they first rack them into a fine and strong scented Cask or Vat; then add to the Wine eight or ten Gallons of clarified *Hony*, with a Gallon or two of skimm'd *Milk*, and beating all together, leave them to settle.

Sometimes it happens, that *Claret* loseth much of its Briskness and Piquantness; and in such case they rack it upon a good Lee of *Red Wine*, and put it into a Gallon of the Juice of *Sloes* or *Bullice*, which, after a little Fermentation and Rest, makes the Wine drink brisk and rough. The like hath been sometimes done with *Virginia Pears*, call'd *Metaguesnaux*; which seems highly probable, because that Fruit is of Colour deeply sanguine, and very austere and rough of Taste, as I observed in some that were given me some Years since.

To meliorate the Taste of *Hungry*, and too eager *White Wines*, they draw

draw off three or four Gallons of the Wine, and infusing therein as many Pounds of *Malaga Raisins*, stoned and bruised in a Stone Mortar, till the Wine hath sufficiently imbibed their Sweetness and Tincture, (which it will do in a Day's time,) they run it through an *Ippocras* Bag; then put it into a fresh Cask well scented, together with the whole Remainder of the Wine in the Hogshead, and so leave it to fine.

To help *Stinking* Wines, the general Remedy is *Racking* them from their old and corrupt Lee. Besides which, some give them a fragrant Smell or *Flavour*, by hanging in them little Bags of Spices, such as *Ginger*, *Zedoary*, *Cloves*, *Cinnamon*, *Orras-Roots*, *Cubebs*, *Grains of Paradise*, *Spicknard*, &c. *Aromaticks*. Others boil some of the Spices in a Quart of good sound Wine of the same sort, and tun up the Decoction hot. Others correct all ill Savour of Rank-leed, *French* Wine with a few *Cinnamon* Canes hung in them. Others again for the
the

the same End, use *Elder-Flowers*, and
Tops of *Lavender*.

Having thus run over three Parts
of the *Vintner's Dispensatory*, and tran-
scribed many of their principal *Se-
crets* for the Cure of the *Acute Dis-
eases* of Wines, we are now arrived
at the *FOURTH*, which contains Me-
dicaments proper for their *Chronick*
Distempers, viz. *Loss of Spirits*, and
Decay of Strength.

Concerning these therefore, it is
observable, that as when Wines are
in preternatural Commotions, from
an Excess and Predomination of
their sulphurous Parts, the grand Me-
dicine is to *Rack* them from their
Lee; so, on the contrary, when they
decline and tend toward *Palling*, by
reason of the Scarcity of their Spi-
rits and Sulphur, the most effectual
Preservative is to rack them upon
other Lees, richer and stronger than
their own; that being from thence
supply'd with new Spirits, they may
acquire somewhat more of Vigour
and Quickness. I say *Preservative*;
because

because there is in Truth, no Restoring of Wines after they are perfectly Pall'd and Dead; for nothing that is past Perfection, and hath run its natural Race once, can receive any more than Amendment.

But besides reinforcing of impoverished Wines by new and more generous Lees, there are sundry Compositions, by which also, as by *Cordials*, the languishing Spirits of them may be sustained, and to some Degree recruited; of which the following are particular Examples.

When *Sacks* begin to languish, (which doth not often happen, especially in this *City*, where are so many Sack Drinkers,) they refresh them with a *Cordial Syrup* of most generous *Wine*, mix'd with *Sugar* and *Spices*.

For *Rhenish* and *White Wines*, a simple Decoction of *Raisins of the Sun*, and a strong-scented Cask, usually serve the Turn.

For *Claret* inclining to a *Consumption*, they prescribe a newer and richer *Lee*, and the Shavings of *Fir Wood*, that the *Spirits* being recruited by the additional *Lee*, may be kept from exhaling by the unctuous Substance of the *Turpentine*. Which Method they use at *Paris* with their delicate and thin-bodied Wines.

To give here a small Taste of the more disingenious Practice of *Vintners* in the *Sophistication* of Wines, which they call *Trickings* or *Compasings* ;

They transform poor *French White Wines* into *Rhenish* ; *Rhenish* into *Sack* ; the Lags of *Sacks* and *Malmfies* into *Muscadines* : They counterfeit *Raspick Wine* with *Fleur-de-lis Roots* ; *Verdea* with Decoctions of *Raisins* ; they sell decayed *Sherry* for *Lusenna Wine* : In all these *Impostures* deluding the *Palate* so neatly, that few are able to discern the *Fraud* ; and keeping the *Secret* so close, that fewer can come to the *Knowledge* of it.

As for their Metamorphosis of *White* into *Claret*, by dashing it with *Red*, nothing is more commonly either known or done.

For their Conversion of *White* into *Rhenish*, they have several Artifices to effect it, among which this is most usual.

They take a Hogshead of *Rochel*, or *Cogniack*, or *Nants White Wine*, rack it into a fresh Cask strongly scented; then give the white *Pareil*: Put into it eight or ten Gallons of clarified Honey, or forty Pounds of coarse Sugar, and beating it well, leave it to clarify. To give this Mixture a good *Flavour*, they sometimes add a Decoction of *Clary Seeds*, or *Gallitricum*; of which Drugs there is an incredible Quantity used yearly to prepare *Rhenish Wines*. And this is that Drink wherewith our *English* are so much delighted, under the specious Name of *Rhenish*.

One Manner of making adulterate Wine is this ;

Take four Gallons of *White Wine*, three Gallons of old *Canary*, five Pounds of *Bastard-Syrup*, beat them well together ; put them into a clean Rundlet well scented, and give them Time to fine.

Sack is made of *Rhenish*, either by strong Decoctions of *Malaga Raisins*, or by a *Syrup* made with *Sack*, *Sugar*, and *Spices*.

Muscadine is sophisticated with the *Lags* of *Sack*, or *Malmsey* thus ;

They dissolve in a convenient Quantity of *Rose-Water*, of *Musk* two Ounces, of *Calamus Aromaticus* powder'd one Ounce, of *Coriander Seed* beaten *half an Ounce* ; and while this Infusion is yet warm, they put it into a Rundlet of old *Sack*, or *Malmsey* ; and this they call a *Flavour for Muscadine*.

Many

Many other Ways there are of *adulterating* Wines, daily practis'd even in this our (otherwise well-govern'd) *City*; but in respect they all tend to the abovementioned *Alterations*, and are less general, therefore I pass them.

Having thus given you some few Medicines, or rather Methods, now in Use, for the taking Care, or Curing of Wine, allow me to be more particular; and if to lay open the whole Art, and let you into the most certain exact Means for accomplishing these useful Ends, I am oblig'd to some few Repetitions, indulge me with them, that you may be made fully acquainted with every Way now in Vogue, both Abroad and at Home, for the right Management of all Sorts of Wines.

The Mystery of Wines consists in the making or meliorating of Natural Wines. Melioration is either of found or vicious Wines. Sound Wines are better'd, 1. By Preserving. 2. By timely

timely Fining. 3. By mending Colour, Smell, or Taste.

To Preserve Wines, Care must be taken, that, after the Pressing, they may ferment well: For without good Fermentation, they become *qually* (i.e.) cloudy, thick, and dusky, and will never fine of Themselves, as other Wines do: And when they are fined by Art, they must be speedily spent, or else they will become *qually* again, and then by no Art recoverable.

The principal Impediments of the Fermentation of Wines, after pressing the Grapes, are either their Unripeness when gathered, or the Mixture of Rain-Water with them, as in wet Vintages; or else through the Addition of Water to rich Grapes. The *Spaniards*, we say, use *Giesso* to help the Fermentation of their Canary Wines.

To preserve *Spanish* Wines, and chiefly Canary, and thereof principally that which is *Razy*, which will not keep so long, they make

a Layer of Grapes and *Gieffo*, whereby it acquires a better Durance and Taste, and a whiter Colour, and becomes most pleasant.

French Wines are chiefly and commonly preserved by the *March*, as thus; Take Brimstone twenty or thirty Pounds, rack into it melted Spices, as Cloves, Cinnamon, Mace, Ginger, and Coriander Seeds; and some, to save Charges, use the Reliques of the *Ippocrass* Bag; and having mixed these well with the Brimstone, they draw through this Mixture, long square narrow Pieces of Canvas, which Pieces thus drawn through the said Mixture, they light and put into the Vessel at the Bung-Hole, and presently stop it close: Great Care is to be had in proportioning the Brimstone to the Quantity and Quality of the Wine, for too much makes it rough. This Smoking keeps the Wine long, white, and good, and gives it a pleasant Taste.

There's another Way for *French* and *Rhenish* Wines, *viz.* *Firing* it. 'Tis done in a Stove; or else a good Fire made round about the Vessel, which will gape wide, yet the Vine runs not out; 'twill boil, and afterwards may soon be rack'd.

Secondly, For timely fining of Wines: All Wines in the Must are more opacous and Cloudy. Good Wine soon fines, and the gross Lees settle quickly, and also the flying Lee in Time. When the grosser Lees are settled, they draw off the Wine, which, as is said above, they call *Racking*.

The Practice of the *Dutch* and *English*, to rid the Wine of the flying Lees speedily, and serves most for *French*, *Spanish*, and *Portugal* Wine, is thus performed: Take of *Isinglass* half a Pound, stop it in half a Pint of the hardest Wine of the Sort that that can be got, so that the Wine may fully cover it. Let them then stand twenty-four Hours; then pull

pull and beat the Isinglass to Pieces, and add more Wine, and four times a Day squeeze it to a Jelly, and as it thickens add more Wine. When 'tis fully and perfectly jellied, take a Pint or a Quart to a Hogshead, and so proportionably; then overdraw three or four Gallons of that Wine you intend to fine, which mix well with the said Quantity of Jelly; then put this Mixture to the Piece of Wine, and beat it with a Staff, and fill it top-full. *Note*, that *French Wines* must be bunged up very close; but not the *Spanish* or *Portugal*; and that Isinglass raiseth the Lees to the Top of strong Wines, but in weaker precipitateth it to the Bottom.

They mend the Colour of sound Clarets, by adding thereto Red Wine, Tent, or Alicant, or by an Infusion of Turnsol, made in two or three Gallons of Wine; and then putting it into the Vessel, to be then (being well stopp'd) rolled for a quarter of an Hour. This Infusion is sometimes twice or thrice repeated, according

ording as more Colour is to be added to the Wine; three Hours Infusion of the Turnfol is sufficient, but then it must be rubbed and wringed. Turnfol is an Herb too well known to want Explanation.

Claret over-red, is mended with the Addition of White Wines.

White Wines coming over Sound but Brown, thus remedied; Take of Alabafter Powder, over-draw the Hogthead three or four Gallons, then put this Powder into the Bung, and stir and beat it with a Staff, and fill it Top-full. The more the Wine is stirred, the finer it will come upon the Lee, that is, the finer it will be.

To colour Sack white; take of white Starch two Pound, Milk two Gallons, boil them together two Hours; when cold, beat them well with a Handful of white Salt, and then put them into a clean and sweet Butt, beating them with a Staff, and the Wine will be pure and White.

One

One Pound of the aforementioned Jelly of Isinglass takes away the Brownness of the *French, Spanish,* and *Portugal* Wines, mix'd with two or three Gallons of Wine, according as 'tis Brown and Strong, more or less to be used: Then overdraw the Piece of Wine about eight Gallons, and use the Rod, and then fill the Vessel full; and in a Day or two 'twill fine, and be white, and mend if qually.

The first Buds. of *Ribes Nigra* infused in Wines, especially *Rhenish*, makes it Diuretick, and more fragrant in Smell and Taste; and so doth Clary. The Inconvenience is; that the Wine becomes more heady; a Remedy whereof is Elder-Flowers added to the Clary; which also betters the Fragrancy thereof, as 'tis manifest in Elder Vinegar. But these Flowers are apt to make the Wine ropy.

To help Brown Malaga's, and *Spanish* and *Portugal* Wines, Take Powder
of

of Orras-Roots and Salt-Petre, of each four Ounces, the Whites of eight Eggs, whereunto add as much Salt as will make a Brine; put this Mixture into the Wine, and mix them with a Staff.

To meliorate Muddy and Tauny Claret, take of Rain-Water two Pints, Yolks of eight Eggs, Salt a Handful, beat them well, let them stand six Hours before you put them into the Cask, then use the Rod, and in three Days it will come to itself.

To amend the Smell and Taste of Malaga, take of the best Almonds four Pounds, make therewith, and with a sufficient Quantity of the Wine to be cured, an Emulsion; then take the Whites and Yolks of twelve Eggs, beat them together with Salt an Handful, put them into the Pipe, using the Rod.

To amend the Smell and Taste of *French* and *Rhenish* which are foul, take, to a Auln of the Wine, of
Hony

Hony one Pound, of Elder-Flowers a Handful, of Orras-Powder an Ounce, one Nutmeg, a few Cloves; boil them in a sufficient Quantity of the Wine to be cured, to the Consumption of half; when 'tis cold, strain and use it with the Rod: Some add a little Salt. If the Wine be sweet enough, add of Spirits of Wine one Pound to a Hogshead, and give the Cask a strong Scent. Spirit of Wine makes any Wine brisk, and fines it without the former Mixture.

A Lee of the Ashes of Vine-Bran-ches, viz. a Quart to a Pipe, being beaten into the Wine, cures the Ropiness of it; and so infallibly doth a Lee of Oaken Ashes. For *Spanish* or *Portugal* ropy Wine, rack it from its Lees into a new-scented Cask, then take of Allom one Pound, Orras-Roots powdered half a Pound; beat them well into the Wine with a Staff. Some add fine and well-dy'd Sand put warm into Wine. If the Wine besides proves Brown, add six Quarts of Milk to a Pipe. The

Spaen

Spaen cures ropy Wine, used before it begins to Fret.

Herring-Roes preserve any Stum Wines.

To order Rhenish Wine when Fretting: Commonly in *June* that Wine begins to fret and grow sick, then have a special Care not to disturb it, either by removing, filling the Vessel, or giving it Vent, only open the Bung, which cover with a Slate, and as often as the Slate is foul cleanse it, and the Bung from their Filth; and when the Fermentation is past, which you shall know by applying your Ear to the Vessel; then give it Rest ten or twelve Days, that the grosser Lees may settle; then rack it into a fresh scented Cask.

This Mixture meliorates vitious Wines both in Smell and Taste, especially *French*: Take of the best Hony one Part, of Rain-water two Parts, and one third of sound old Wine of the same Kind; boil them
on

on a gentle Fire, to a third Part, scumming them often with a clean Scummer, (to which Purpose they have a Pall of fair Water standing by to rince it in,) then put this Mixture hot into a Vessel of fit Capacity, and let it stand unbunged till cool. Some, to better this, put in a Bag of Spices. This Mixture will serve also to fine any Wine new or old. 'Twill mend the hard Taste of Wine, that is, putting a Gallon thereof into a Hoghead, and using the Rod,; and then let it rest five or six Days at least; but if mild enough, add white Mustard-Seed bruised.

To mend or preserve the Colour of Clarets, Take red Beet-Roots a sufficient Quantity, scrape them clean, and cut them into small Pieces; then boil them in a sufficient Quantity of the same Wine, to the Consumption of a third Part; scum it well, and when cool decant off what is clear, and use the Rod.

The following Prescription is equally good with the last mention'd, and is commonly used; Take of the Wine one Quart, and of Honey two Pounds, with two Quarts of Rain-Water very clear, twelve Beet-Roots of moderate Sizes, and about four or five Handfuls of ripe Mulberries; let them be thorow ripe; put these together in a clean Vessel, over a moderate Fire, and boil the Whole to almost half the Quantity first set on; then let it stand to be cold before you pour it off; it will be sufficient to decant it as soon as you can without straining; when you put it into the Cask, be sure it is quite cold; use the Rod, and stir it heartily about.

The best Method to preserve *French* Claret that's already racked from its Lees, so as to keep it right and good, is by the never-failing Method of putting to every Tierce of Claret ten Eggs; you need do no more than make a small Hole in the Top of each Shell; put them into
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the Wine, stop the Bung down again very close, and in a few Days the Wine will consume the Eggs, Shells and all: This is a Preservative almost universally known and practis'd.

If you are apprehensive that your *French Wines* are inclining to Soure, take them in Time, and the following Ingredients will prevent their growing worse, or restore them if already touch'd; and either of the two I shall mention under this Head, will answer the same End: Some use the Grains of Paradise, which, when beat in a Pan, they either put loose into the Cask of Wine, or tie up in a Bag, and by a String fasten'd at the Bung, the Bag hangs at about the Center or middle of the Wine. Others use Lavender-Tops, which they put in or hang ty'd together, as before said, only without a Bag: Remember, which soever of these you chuse, to stop the Wine again very close; and in these the Judgment of those concerned must be their Guide; as to the Quantity of Paradise

Grains, or Lavender-Tops, more or less being necessary, according to the Degree of Tartness that has seiz'd the Wines; a small Matter would be properest to put into the Cask at first; then after a few Days, 'twill be necessary to examine what Effect it has had; and according as that answers, to add more, or hold your Hand.

The Prescriptions above are to be apply'd when your French Wines are inclining to be Soure; but if their Condition be past this, and they are already too bad to be restored by the foregoing Medicines, and having try'd them, found they don't answer your Expectation, then take four Ounces of the largest best Wheat, full-grown and ripe, boil this in a Quantity of fine clear Water sufficient to boil it in; let not your Fire be too fierce, and see that 'tis all burst with boiling before you take it off; let it stand till perfectly Cold; then sewing it up in a Bag, put it into the Vat, and stir it very well with the Staff, and be sure to bung up the
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the Wine very close. And now in a few Days more make a second Trial; and if you still perceive Sourness remaining, take five or six Sticks of good Cinnamon, split them once, so that you may clear the Inside, as well as the Outsides from Dust, and putting them into your Cask, stop it up as before. If also these do not produce a very considerable Change, tho' not a perfect Cure, try a little Salt of *Tartar*, as mentioned hereafter. And if all together won't answer, the Wine must be bad in its own Nature, or so adulterated, or so far gone by being neglected, as to be past all Possibility of a Recovery.

But other Means must be used with *Spanish* and *Portugal* Wines in their Tendency to become Soure: The best for them, is to rack the Wine into a clean right-scented Cask, till 'tis within two or three Gallons of being full, which make up with fair Water; then put in four Ounces of burn'd Chalk; the Chalk I look upon to be best, though there are some use clean Lime, when made into a

Plaister; and where the former is not to be got, the latter may be try'd; but 'tis certain that Chalk is seldom known to fail: If the first time does not answer, in three or four Days, rack it again, and fill up what is wanting in the Cask, with clear rain Water; take particular Care of the bunging it up: If the Wine upon this should prove too Bitter, as is commonly the Case, you may correct that Fault with Nutmegs and Cloves, putting in a Quantity according to the Degree of Bitterness received, and upon Examination add more if requisite. Don't pound the Nutmegs or Cloves, 'tis apt to make the Wine Thick. These Remedies, with all we have already mentioned, or shall hereafter mention, are equally applicable to Reds and Whites of the same Species of Wine, unless particularly specified to the contrary.

Wines of all sorts do often become ill-savour'd, or, in short, stinking; and sometimes this may be amended by putting a few Nutmegs and Cloves into them,

them, which will not only remove the Malady, but give them a Pleasantness and Flavour they had not at first ; but if these fail, take half an Ounce of Ginger, and two Drams of Zedoary, which power and boil in two Quarts of the same Sort of Wine that is very good, and when 'tis boiling hot, put it all together unstrained into the Vat, which stop very close, and let it lie undisturb'd for at least fourteen Days.

Sometimes the ill-favour of Wine proceeds from the Foulness and Corruption of its Lees, which may be amended by any of the following Ways ; First, rack it into a clean good-scented Cask, and if it be Red or Claret, give it a fresh Lee of the same Sort, but if any sort of White, not ; then take of Cloves, Ginger, and Cinnamon two Ounces each, and four Ounces of Orras-Root, powder them, but not too fine ; it may more properly be said, bruise them in a Mortar : Put these in a Bag, and hang them into the Wine ; taste it once every three Days, and when 'tis

'tis cur'd, take the Bag out and stop the Cask close. If this should not perfect the Cure, after you have racked the Wine from its foul Lee, and given it a fresh one, take half a Pound of Cloves, of Mastick, Ginger, Cubebs, of each two Ounces, half a Pound of Orras-Root, and three Drams of *Spica Nardi*, make of these a very fine Powder, and putting it loose into the Wine stir it heartily with a Staff; after which make a good Fire before the Cask, and keep the Vault warmer than usual, 'till you find it has had the desired Effect.

Foreigners perform this Warming or Firing of their Wines, as 'tis more properly called, in a Method something different to ours; in some of their Vaults they have three or four Stoves, or more, according to the Bigness of the Vault; and in these they make very large and very hot Fires: Others place a hot Stove before every Cask with a moderate Fire in it, which equally answers Expectation; for by these Means the Must ferments with that extraordinary Vehemency

mency that the Wine will work out between the Staves: When you perceive the Wines to be wrought up to this Ferment, add no more Fuel to the Stoves, but let the Fire die away of course, and let the Wine stand some few Days after this great Ebullition and Working ceaseth; then carefully rack it off into a clean well-scented Cask, stop it close down, and let it stand for Use. This firing of Wines is very seldom necessary, but when the Season proves very Cold, and the Wines of course fall out Green; and in these Cases, it proves of excellent Use.

To be a little fuller in my Account of what Stum is, that none may mistake what is so absolutely necessary to be understood, the clearest Notion I can convey of it take thus: 'Tis pure Wines kept from Fretting, by often racking and matching it in clean Vessels, and those very strongly scented, or, which is the same, match'd over and over again. By these Means it becomes clear and bright, or rather more so than any other

ther Wine ; and thereby 'tis also able to preserve itself from both its Lees, by Precipitation of them, or forcing them to subside : If this Racking and Matching is neglected, the Stum will often become drinkable Wine, which in effect destroys it, changing its Nature so much from what it was before, that it no longer can be apply'd as Stum : The Bung of the Vessel you keep your Stum in, must be always most closely stopp'd, and the Vessel itself very tight, and hooped with Iron at least, or it will be in great danger of Bursting. Stum is often put to decaying Wines to make them ferment afresh, which it will perform, and not only give them new Life, but Sweetness too ; but Stum thus apply'd to Wines is often of dangerous Consequences ; it may indeed answer the Vintner's End, he may get his Wines off by it, and please at the same time is Customers Palates, but they seldom fail offending the Stomach, lying in the Head, and making that lumpish and heavy next Day, causing Loosenesses and the Cholick ; and very often they

they have occasioned Miscarriages in Women, though they have drank but a moderate Quantity of them.

As Persons may sometimes be under a Necessity of fining their Wines immediately, in order for drawing them, it cannot fail being a very acceptable Piece of Knowledge to those, to be made acquainted how even this is to be done. There are two Ways for effecting this valuable Work: The one is easy, but not so safe; the other something more difficult, but if hit right, as with Care it may be, is much preferable to the other: A Quart of Vinegar will in three Days Time, fine a Hog-head of any sort of Wine; but this I say, is not so safe; for, unless you are sure of a very quick Draught, you may too soon be made sensible of the Disadvantage the Vinegar may prove to the Wine: The better Method therefore is, to fill a Cask with Shavings or Chips of Beech or Oak, either of them will do, but take Care they are Sound, neither decay'd or Worm-eaten: Here lies the Difficulty
I men-

I mention'd; let your Choice be with Judgment, or you'll spoil all: If it hits right, the Wine will keep its Goodness and Brightness as long as is needful. Put these Chips or Shavings loosely into a Cask till 'tis full; the Cask may be bigger or lesser, according to the Quantity of Wine you have a mind to fine; then pour in your Wine till the Cask is quite full, and in twenty-four Hours Time it will be bright, and fit for Use. This will do for any sort of Wine whatever.

I pass next to a prevailing Malady in old Wines; their Loss of Taste, their being Dull and Deadish: These are Accidents to which they are much subject, and which with no small Difficulty, sometimes, they are to be recovered from: That which has hitherto been found to answer better in these Cases, has been to cause a new Fermentation: The Means of which has been universally agreed upon, though the Time when to apply these Means has caused some Dispute. But to enter upon the Remedy,

medy, Take two Gallons of Stum to a Hoghead, make this very hot, and put it so into the Wine; then place a Stove with a good Fire before the Cask, which will cause a Fermentation, that will continue till all the Sweetness of the Stum is communicated to the Wine, which thereby is rendered Brisk and Pleasant; but if upon the Fermentation's ceasing these good Effects should not be produced, you must add more hot Stum, and blow up your Fire again 'till they are; for 'tis found by Experience, that two Gallons of Stum to a Hoghead will not always answer Expectation; you must therefore add more Stum, and continue your Fire longer, according to the Degree of Dulness or Deadness that has seiz'd your Wines; and don't be discouraged at your first Disappointment, for you may depend upon it the Medicine will answer at length, if the Distemper be no worse than above set down. The Time for making this Application, I say, is a Matter in Dispute; there are some take their Directions

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from

from the Wine itself, and whenever they discover its Infirmities, endeavour to help it; and in doing so, they are not altogether baulk'd; but the Kinder and the more Natural Time seems to be in *August*, which being the Time of Vintage, all Wines have more or less a Disposition to ferment of themselves; and 'tis very certain, that less Stum, and less Fire will do at this Season than at any other, and also more fully produce the desired Effects.

No little Caution ought to be used in the racking of Wine: The best time is observed to be in the Decrease of the Moon, when the Wine is wholly free from Fretting; when the Wind is at the North-East, or North-West, not full North, East, or West, nor in the least inclining to any Southern Point; when there is a clear serene Sky, and free from Thunder and Lightning. This Observation should be strictly adhered to; for you may depend upon it, if you perform your Rackings when the Weather is not thus settled, and fair, your Wines will never prove
or

or keep so fine and bright as they would otherwise have done.

I shall here set down another very good Match for *French, Spanish, Portugal,* and all Sorts of Wines. What a Match is, has before been explain'd : Take two Ounces of Cloves, of Orras-Roots, Mastich, and Brimstone, four Ounces each ; Ordering it as before in matching Wines.

Instead of four Ounces of Mastick, for *Spanish* Wine, you must use eight : The former Part of this Prescription will do for all other Sorts of Wines, only adding a small Quantity of Nutmegs, Ginger, Cinnamon, and Cloves, according as you find it may be necessary to correct any Bitterness, or disagreeable Taste the Wine may have contracted from the former Ingredients.

It often happens that *Malaga* Wines will not become fine upon your first Application ; nor with the Methods commonly made use of to force them : 'Tis best to try the ordinary Way first ; but

if that fails, the following will make you full Amends for all your Charge and Trouble, it never having been known to do otherwise, unless the Wine itself has been originally Defective : But to proceed, upon a Supposition of its being good in Kind, Take at least two Pounds of crude Tartar to a Pipe, dry it, powder and sift it very fine; then mix it with the Whites of six Eggs; reduce this Composition also to a Powder by drying it, and once more sift it very fine; then draw about two or three Gallons out of the Pipe, and mix the Powder well with that Quantity before you return it : Put the Whole into the Cask; which being quite full, work it heartily about with a Staff, as has been often mentioned; then stop it down very close, and in ten or twelve Days Time at most, the Wine will be fine and fit for Use : If upon Trial it should prove otherwise, let it only stand Quiet for four or five Days longer, and you may be sure of not being disappointed, the Weather itself, at some Seasons, occasioning this Difference.

That

That which fines *French* Wines most speedily, and perhaps best of any Method yet mention'd, is the following, and which, upon all sudden Occasions, is always us'd by those that know it: They hang a Piece of Scent, as before described, in a Cask of Wine, which when the Wine has burn'd up, as they call it, or drawn the Savour out of it, as it will soon do, they put in a Pint of the best Spirit of Wine, and stir it about with a Staff till it is thoroughly diffused through the whole Mass of Wine: If your Wine is very foul, add a small Quantity of Salt very well dry'd, then be careful in Bunging of it up; let it stand undisturbed, and in about four and twenty Hours the Wine will be fine and fit for Use.

The preserving your Must, in order to have it ready upon all Emergencies, being of the utmost Consequence to those who have the Charge of Wines, I have set down every particular Method in Use for keep-

ing it good from Year to Year ; Take a new tight Cask well scented, and Pitch it well within and without ; let the Pitch be fully dry before you put in the Must ; then besure not to fill it above half full ; stop the Bung as close as possible ; and to prevent all Intercourse of Air as much as may be, cover the Bung thick with Mortar ; Mortar, in this particular Case, being preferable to any Thing else : Or, if you like it better, sew the Cask thus prepared and thus filled, into a Skin of any Sort, and sink it for about thirty Days into a Well or River : These two Methods are most in Vogue. There are two other which are sometimes used, but don't seem to meet with so general an Acceptance. Some content themselves with putting a Piece of *Polium Montanum* into the Vessel, which hangs about the middle of the Must by a String from the Bung : Others only rub the Inside of the Vessel with Cheese ; either of which, they assure us, will equally preserve Must good for a whole Year with the two former.

'Tis

'Tis at present the prevailing Custom, to put Alom into a Hog's Bladder, and throw it into a Cask of any Sort of Wine to prevent its Discolouring, or turning Flat and faint, even before it shews any Inclination to do so; and if your Hoghead or Pipe of Wine is likely to be any considerable Time drawing off, this Preservative should not be omitted; for it will wonderfully contribute to prevent any or all of the Illnesses above specified: If these Distempers you should find accompanied with Ropiness, which is often the Case, Whites of Eggs, prepar'd as has been before set forth, will effectually cure it, only remembering to proportion the Number of your Eggs to the Quantity of your Wine, and the Degree of its Disease.

Flatness is a Distemper Wines are more subject to, perhaps, than any other; and tho' its less hurtful, 'tis more disagreeable than most other Distempers of Wines; Care should therefore be taken, especially by those whose
Interest.

Interest 'tis to recommend their Wines, to apply in time a suitable Relief. The best Sort of Spirit of Wine will sometimes raise them, when the Flatness is not too great; but a more certain Remedy is to put into your Wines a small Quantity of Raisins and Sugar, or Raisins and Molosses, still proportioning the Medicine to to the Degree of the Malady, and the Body of the Wine, as every one's Judgment may easily be supposed to direct. This will do for any Sort of Wines, except Sack, which is soonest and best recovered from its Flatness by racking and putting it upon fresh Lees; a Method never heard to fail with Sack.

Our Wine-Coopers and Vintners, have for many Years past, put great Quantities of Sugar and Molosses into all Sorts of their Wines, to render them brisk and sparkling, and to make them strong and heady, as well as to mend some of their ill Tastes; and to this Practice they have been necessitated by two Reasons, first, to procure Vent for
their

their bad Wines, and in the next Place to gratify the Humours of those ignorant Country People, who not being used to the drinking of Wine, and therefore not proper Judges of it, think their Money thrown away, and the Wine not good, if a Pint a-piece is not enough to intoxicate and make them drunk; so that when they imagine they are drinking of Wine, perhaps a third Part of what they pour down is a fiery *English Spirit*, so bad they would not taste it by it self; and this instead of refreshing them, and reviving their Spirits, as wholesome Wine would do, enflames and weakens them, impairs their Healths, and at length destroys their Constitutions. Now if these Brewers of Wine would go to the Expence of it, all these hurtful Consequences might be prevented, and yet the Wines made to drink as brisk, pleasant, and sparkling, and be as strong as they could be rendered by the Mixtures above; for Raisins, Cuts, and Stum, will fully answer the End, and the Wine will be so far from becoming worse,
from

from having any of these applied to it, that by the right Use, as has been set down in the several foregoing Receipts, the Wine becomes much better than it was at first, and will conduce more to the Preservation than Destruction of those that drink it; what Cures will immediately be shewn.

Country Vintners have a Way, pretty peculiar to them, which is feeding their fretting Wines with raw Beef, tho' this is not wholly confin'd to them neither, it being now and then practis'd in Town; this often proves very beneficial to the Wines; and however the Knowledge of it may cause a Disrelish, 'tis certainly not bad for the Drinker. Wine-Coopers and Vintners in both Town and Country, feed their Canaries with *Malaga*, which they add, more or less, to all Canaries, according as the latter may stand in need of the Supply.

But

But in *London*, and in great Towns where Vintners have large Vaults or Cellars of Wine to have Recourse to, they have, besides many other Advantages, a particular one over the inferior Retailers of Wine; the former are capable to correct many Faults in Wine, at the very Instant of drawing it, and thereby suiting it to the Palate of the Person they draw it for; and they are of late Years grown so very famous for this, especially in *London*, that let a Pipe of Wine prove never so bad, they need be under no Fear of getting rid of it; for if they don't use it at the Beginning of the Year, when they make up their Wines for the Summer's Draught, they can hand it out by Retail with better Wine; and 'tis no new Thing with them to draw a single Pint of Wine from two, three, sometimes four or five Casks, either to hit the Taste of those who are to drink it, or else to palliate, and pass off some of this very bad Wine; and this dashing of Wine, as they term it, is so very various, that it would be endless to en-

ter here into the tracing them thro' the almost infinite Methods of it; some of them are both good and agreeable, tho' most of them are pernicious, and should, if possible, be prevented; they are all of them foreign to this Undertaking, and if treated of, should be in a seperate Performance, which could not be a very small one, if they were to be fully enumerated and rightly discuss'd; every Day almost adds to their Number, according as the Vintner or his Customer is in Humour; for that which pleases one Night, may not do so the next, no, not even the same Man: This is no Hardship upon one that understands Business, for he can vary his Hand below Stairs, with as much Variety as the most whimsical Fancies above Stairs can desire it.

I am obliged here to explain what is all along meant in the foregoing Treatise by *Ippocras*, which, when that is understood, 'twill easily be known, that the Bag into which it

is

is put, and through which it distils and fines, is called the *Ippocras Bag*.

The best Sort of *Ippocras*, is made by taking of Cardamums and Car-pobalsamus, of each half an Ounce; Coriander-Seed prepared, Nutmegs and Ginger, of each two Ounces; Cloves two Drams; bruize and infuse them forty eight Hours in two Gallons of stony White Wine, often stirring them; after which, add about three Pints of Milk: Immediately after, strain the Whole through a Flannel Bag, and sweeten the Composition with a Pound of Sugar-Candy.

Muscadine or Sweets, is a Compound, as we have mention'd often, very useful; and is made in one of the Methods following: Take thirty Gallons of *Crete*, which is White Wine boil'd till half the Quantity you first put on the Fire, is consumed, and put that to a But of Wine, which makes excellent Muscadine, if rightly managed: Or the Lees and Droppings of Wine boil'd and clarify'd;

clarify'd; to which, add a Flavour, by Coriander Seeds prepar'd, and Shavings of Cyprus Wood, and your Muscadine will be good. Some instead of Cuts, make it with Sugar, Molasses, and Honey, which answer very well.

To conclude with a most curious Sweet, which has been but very lately discovered, and which is of so beneficial a Nature, that not any one Medicine was ever found to effect a Cure in so many different Kinds of Liquors as this has done. 'Tis accordingly apply'd to all Sorts of Wines, Cyder, Beer, or Ale, and is seldom or never known to fail; perfectly restoring them when either pall'd, prick'd, or soure; immediately rendering them brisk, palatable, bright, and good. All these are effected by Salt of Tartar only, but such as is rightly and chymically prepared. Of this a small Quantity does, about an Ounce being sufficient to an Hog-head of any of the Liquors I have before mentioned. The Liquor thus restored, may be drank with the utmost

most Safety, this Ingredient being most wholesome, and no Way capable of injuring any Person, that is in a Condition to drink of any of those Liquors.

Thus I have run thro' whatever is worthy to be known in the Management of Wines. There are several Methods to adulterate and spoil them, which I could have given; but that being a Knowledge, there are already too many Proficients in, and such as is very destructive in its own Nature, I have purposely omitted them. My Design has been to make Wines better, not to spoil them; to put it into the Power of all that have the Care of Wines, in either a publick or private Capacity, to preserve and cure them themselves, that they may not be imposed on by the Designing or Ignorant; one or other of which has render'd it very difficult, if not almost impracticable, for any private Gentleman to have a tolerable Quantity of good Wine in his Vaults, unless purchas'd at a very extravagant Price.

Some

Some of the Receipts inserted in this Treatise may at first View, seem the same, but upon Examination, they will be found otherwise; and as I hinted before, that I might be full in the Relation, I have set down the several different Compositions used for Cure, that if (as it may happen from the Degree of the Dissemper, the Situation of the Wines, or the Season in which they are ailing) one Remedy may not prove sufficient, another may.

Having nothing to add, but what would be look'd upon as Trifles, and rather Matters of Amusement, than instructive, I ought not to give them a Place among such beneficial and useful Prescriptions as are laid down in the foregoing Treatise, in which every Thing will be found that is worthy knowing, or ought to be put in Practice in the Management of Wines.

F I N I S.

